<u>AMENDMENT</u>

IN THE SPECIFICATION

Please amend paragraph 29 as follows:

The conveyor belts 28a and 28b are preferably made of any suitable material having a low coefficient of thermal expansion. In one example, the conveyor belts 26a28a and 26b28b are made of non-stick coated InvarTM commercially available from Imphy S.A. Corporation of Paris, France. InvarTM is a metal alloy comprised of Iron and 36% Nickel, and may include other trace elements. In one example, the non-stick coating on the InvarTM is TeflonTM commercially available from E. I. DuPont Nemours and Company Corporation of Wilmington, DE. Invar has a low constant of thermal expansion and therefore expands very little when heated. Although InvarTM has been disclosed, it is to be understood that other materials having a low coefficient of thermal expansion can be used.

Please amend paragraph 30 as follows:

Each grilling structure 22a and 22b includes a drive pulley 30a and 30b, respectively, and a non-drive pulley 32a and 32b, respectively. The drive pulleys 28a30a and 28b30b are powered by respective drive motors 34a and 34b to move the conveyor belts 28a and 28b. A drive controller 36 provides a control signal to the drive motors 32a34a and 32b34b to synchronize the speed of the conveyor belts 28a and 28b.

Please amend paragraph 35 as follows:

Preferably, the grilling structure 22b is attached to a component 52 to prevent movement of the grilling structure 22b. A protruding portion 54 including a bracket 56 is attached to the component 52. In one example, the protruding portion 54 is attached to the component 52 by bolts. The protruding portion 54 includes a hooked arm 58 that is received over or hooked over a protrusion 60 on the grilling structure 22b, removably attaching the grilling structure 22b to the component 52. In one example, the component 52 is an automated freezer that stores and dispenses the food items 38 into the grilling component 20, such as described in co-pending patent application serial number 10/_____/725,954 entitled "Automated Freezer Component" filed on December 2, 2003 and having Attorney Docket Number 60,246-296. A stop 62 between the grilling structure 22b and the component 52 prevents damage to the grilling component 20 when the grilling structure 22b is slid towards the component 52. In one example, the stop 62 is made of rubber.

Please amend paragraph 36 as follows:

When the grilling component 20 is cleaned, the grilling structure 22a is detached from the grilling structure 22b, as described below. The grilling structure 22a can slide along the rail 48, as shown by the left set of grilling structures 22a and 22b of Figure 3. An operator grabs a handle 64a of the grilling structure 22a and pulls the grilling structure 22a to slide the grilling structure 22a away from the grilling structure 22b. In this position, the grilling component 20 can be cleaned. The grilling structure 22b is secured to the component 52 and is not slid due to this attachment. After cleaning, the grilling structures 22a is reattached to the grilling structure 22b, as explained below, the grilling structure 22a is prevented from sliding.

Please amend paragraph 37 as follows:

The grilling structure 22b can be detached from the component 52 to also allow the grilling structure 22b to slide. The hooked arm 58 is lifted from the protrusion 60, detaching the grilling structure 22b from the component 52. The grilling structure 22b can then be slid relative to the frame 50. An operator would grab the handle 64b of the grilling structure 22b to slide the grilling structure 22b. The grilling structure 22b is reattached to the component 52 by moving the grilling structure 22b proximate to the component 52 and re-positioning the hooked portionarm 58 over the protrusion 60.

Please amend paragraph 48 as follows:

Returning to Figure 8, the <u>first</u> arched portion 88 is received between the bearings 82 and 84, forming a small gap 24 between the grilling structures 22a and 22b. In this position, the surface of the bearing 82 is received in the first arched portion 88. To increase the size of the gap 24, an operator moves the handle 64b upwardly in the y direction such that the <u>second</u> arched portion 90 is received between the bearings 82 and 84. As the handle 64b is moved upwardly, the arm 76 pivots about the pivot points 78 and 80 until the <u>second</u> arched portion 90 is received between the bearings 82 and 84. In this position, the surface of the bearing 82 is received the second arched portion 90. As the surface of the second arched portion 90 is closer to the pivot point 80 than the first arched portion 88, the gap 24 is slightly increased. That is, when the <u>firstsecond</u> arched portion 90 is received between the bearings 82 and 84, the grilling structure 22b is moved farther away from the grilling structure 22a, increasing the distance of the gap 24.

Please amend paragraph 53 as follows:

The grilling component 20 further includes a hanging seal 102 that also prevents leakage of grease from the gap 24. Preferably, each set of grilling structures 22a and 22b includes two hangings seals 102. The hanging seal 102 is connected to a structure 104 (shown in Figure 1) near the top of the grilling component 20. Preferably, the hanging seals $\frac{136102}{102}$ are tubular and made of Kevlar. However, it is to be understood that the hanging seal $\frac{136102}{102}$ can be made of another material, and one skilled in the art would know what type of material to use. When the grilling structures 22a and 22b are attached, the hanging seals 102 are compressed between the conveyor belts 28a and 28b and positioned inwardly of the edge seals 98a and 98b to create a seal. The hanging seals 102 also act as a guide for the items of food 38 that travel in the gap 24.

Please amend paragraph 55 as follows:

As further shown in Figure 11, a motor 122 drives the drive pulley 110 to move the endless member 106 around the pulleys 108 and 110. A connecting portion 128 is attached to the motor 112122 by a resilient member 130. Preferably, the resilient member 130 is a spring. The drive pulley 110 includes a pin 124 received in a slot 126 of the connecting portion 128. The resilient member 130 biases the connecting portion 128 towards the drive pulley 110 to retain the pin 124 in the slot 126, connecting the motor 122 to the drive pulley 110. Therefore, as the motor 122 turns the connecting portion 128, the drive pulley 110 turns to move the endless member 106.

Please amend paragraph 57 as follows:

When a food item 38 travels down the exit ramp 104, the food item 38 eventually contacts the protruding portion 136 of the flap 134, pivoting the flap 134 approximately 90° from the position shown in Figure 12. When the flap 134 pivots, an arm 140 attached to the flap 134 also moves and is detected by a sensor 142. The sensor 142 sends a signal to a control 144 that the sensor 142 has been triggered. The control 142200 sends a signal to activate a solenoid valve 144 and to stop the motor 122. When the motor 122 stops, the endless member 106 stops moving, stopping the movement of the food item 38.

Please amend paragraph 58 as follows:

The seasoning system 132 further includes a bottle 146 of seasoning 148, such as salt, having an opening 150. The opening 150 is positioned substantially over the flap 134. When the solenoid valve 144 is activated, the solenoid valve 144 removes a stop 152 202 from the opening 150 of the bottle 146, allowing the seasoning 148 to exit the opening 150 and dispense on the food item 38 below.

Please amend paragraph 61 as follows:

The grill component 2620 of the present invention can be used with an automated grill, such as described in co-pending patent application serial number 10/124,629 entitled "Automated Grill" filed on April 17, 2002. The grilling component 2620 can also be used with an automated freezer component, such as described in co-pending patent application serial number 10/_____725,954 entitled "Automated Freezer Component" filed on December 2, 2003.